

**Directions taken from an act passed in the state of Louisiana providing for the inspection of beef and pork in the City of New Orleans [183-?].**

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DIRECTIONS,

Taken from an Act passed in the State of Louisiana,

Providing for the Inspection of Beef and Pork in the City of New-Orleans,

Mess Pork must be composed of the choicest sides of well fattened **H**ogs; neither flanks, tail-pieces, or any part of the shoulder will be admitted.

Prime Pork: Three shoulders, with the shanks cut off at the knee-joint, one head and a half, divested of ears, snouts and brains; the balance to be made up of sides, necks, and tail-pieces, say a sufficiency of side-pieces to form the first and last layers in the barrel.

Cargo Pork may be made of any parts of the Hog that can be considered merchantable Pork, with not more than four shoulders and two heads in a barrel; shanks, ears, snouts and brains excluded as in Prime.

The Hog ought to be cut from the back-bone to the middle of the belly, in pieces not more than six inches wide, and packed in the barrel edgewise.

Mess Beef must be made of the brisket and choicest sides of well fattened Cattle.

In a barrel of Prime Beef there must not be more than the half of a neck, two flanks, and two legs, cut above the knee-joint; the balance to be choice pieces, with a sufficiency of good side-pieces to form the upper layer.

In a barrel of Cargo Beef there must be a proportion of good pieces, with not more than the one half necks, three flanks and two legs, cut as in Prime.

The Beeves must be well fattened with Corn, and cut in handsome square pieces, not to exceed twelve, nor to be less than four pounds in weight.

The barrel must be made of good seasoned white oak or white ash, to be eighteen inches between the chimes, full on the cants, and twenty-eight inches long, swelling gently towards the centre, and to

be free from every defect. A quarter bound barrel, with only twelve substantial hoops on it, is lawful, but on a full bound barrel, at least eighteen hoops will be necessary.

It is provided by law, that not less than two pecks of coarse salt shall be put in each barrel of Beef and Pork, besides pickle, to be made with as much salt as the water will hold in solution; but it is to be observed, that Beef requires a greater quantity of salt for its preservation than **P**ork; and where only a half bushel is used in packing, it is rather doubtful whether, on reaching **N**ew-**O**rleans, there would be a sufficiency remaining undissolved in the barrel to justify the Inspector in branding it without changing its condition. It is also provided by an act passed the 16th March, 1830, "*That all salted Beef and salted Pork which shall be brought to New-Orleans in casks, barrels, or half barrels, and intended for sale therein, shall be subject to inspection,*" and that if such salted Beef or Pork be sold, or offered for sale without inspection, the same shall be liable to forfeiture, and condemned to be sold in the name of the State, by order of any court of competent authority.

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Miss Cunningham Van Burin

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